



South Carolina Department of Agriculture Hugh Weathers, Commissioner

Ask for South Carolina. Nothing's Fresher. Nothing's Finer.

FOR IMMEDIATE RELEASE – June 9, 2008

Get your red! Buy Certified SC Grown tomatoes!

COLUMBIA, SC – Have you had your “red” today? For years, nutritionists have encouraged us to put a rainbow of fruits and vegetables on our plates every day to stay healthy. Fruits and veggies in the red group help maintain a healthy heart, memory function, a lower risk of some cancers, and urinary tract health.

What better way to start the summer than with luscious South Carolina grown tomatoes which are just beginning to arrive at local markets throughout the state.

The good news is that South Carolina grown tomatoes have NOT been associated with the recent *salmonellosis* outbreak. One reason is that South Carolina growers and others in the industry use both good agricultural practices and good handling practices when producing, packing, and shipping produce.

Eating well (for taste and health) means enjoying Certified SC Grown tomatoes. Stuffed and baked or sliced or diced, South Carolina grown tomatoes are packed with lycopene which is a potent antioxidant shown to prevent cancer.

Hugh Weathers, Commissioner of Agriculture, says, “Don’t miss our window of opportunity to get your red. Buy local. South Carolina grown tomatoes are in peak season during June and July. Nothing’s fresher. Nothing’s finer. Look for the Certified SC Grown logo and buy South Carolina grown tomatoes where you shop.”

For more information about Certified South Carolina produce, call Martin Eubanks, SCDA Director of Marketing, 803-734-2200.

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